

## Domaine Bernard-Bonin Meursault Clos du Cromin

### ABOUT THE ESTATE

- Nicolas Bernard and Veronique Bonin are producing some of the finest whites coming out of Burgundy today.
- They are committed to biodynamic principles, which allow them to maintain the health of their grapes and reach full ripeness faster than almost any other producers in Meursault.
- Vinification is closely monitored, with each barrel tasted individually to determine the optimum exchange between wine and lees.
- A long élevage (15-18 months) and racking just before bottling ensure that the wines are naturally clear and stable, thus avoiding fining and filtration.
- The style of these wines is singular - simultaneously fresh, rich, mineral, and vibrant.

### APPELLATION

Meursault

### SUB-REGION

Côte de Beaune

### GRAPE VARIETY

100% Chardonnay

### FARMING

Sustainable, Organic (Ecocert), Biodynamic (Demeter), Vegan

### SOIL

Deep clay, `Marnes Blanches` with small pebbles

### VINEYARDS & VITICULTURE

South-southeast facing parcel, at the border of Volnay-Santenots. Clos du Cromin was planted to red grapes until 1971, when the Bonin family replanted the site to Chardonnay. A 10-hectare lieu-dit that was once a stone quarry. Bonin's plot is at the upper-slope of the vineyard with a thinner top-soil. This is the first site harvested. South/southeast exposure.

### HARVEST & VINIFICATION

Aged on the lees for 18 months in 228L oak, 10% new. Unfined and unfiltered.

### ALCOHOL BY VOLUME

12.5

### PACK SIZE

6x750mL

